

EXHIBIT C



- 7 When the zucchini bread is done, remove it from the oven and allow it to cool for 10 minutes in the pan, and then transfer it to a wire rack and let it cool completely.

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That's when I thought to myself "If you can surprise people by putting zucchini in a sweet bread, why not put it in a savory bread?", so that's exactly what I did. Vaguely reminiscent of a frittata, this bread uses a lot of eggs, giving it a moist crumb that's redolent of olive oil and thyme. Rather than mix in shredded cheese that would melt into oblivion, I wanted the cheese to have a big presence. That's why I cut the cheddar into big chunks, layering the blocks of cheese into the middle and on top of the bread.

BEEF CHEEK CONFIT WITH CARAMELIZED TURNIPS





I know this is a mighty lofty thing to say about a humble soup I came up with while sick, but sniffles or not, this is the best chicken soup recipe... ever! There, I said it, because if ever there was something to stake my reputation on, this here chicken soup would be it, and that's not the NyQuil talking.

Beyond its curative abilities, chicken soup isn't something I normally crave. If I'm

Drink

COURSE



KARASUMI AND DAIKON PASTA



CUISINE

Vietnamese



PHO GA (VIETNAMESE
CHICKEN NOODLE SOUP)

PHO TAI NAM (VIETNAMESE NOODLE SOUP)





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I'm Marc Matsumoto



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PAPPA AL POMODORO



CUISINE

Experimental



CUISINE

Latin American



PICADILLO (CUBAN-STYLE)



SEA URCHIN CEVICHE

GOMAMISO YOUSENABE (SESAME MISO HOTPOT)



HAMACHI WITH YUZU AND OLIVE OIL



YUZU KOSHO (YUZU CHILI PASTE)

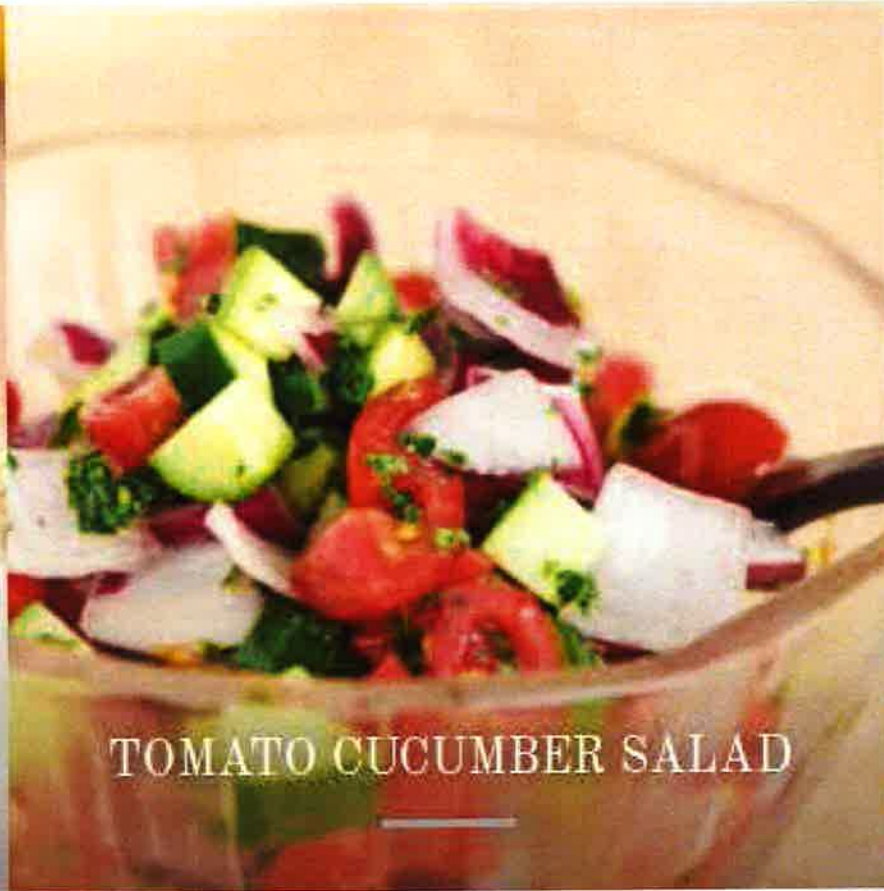


TUNA TARTARE WITH YUZU GELÉE



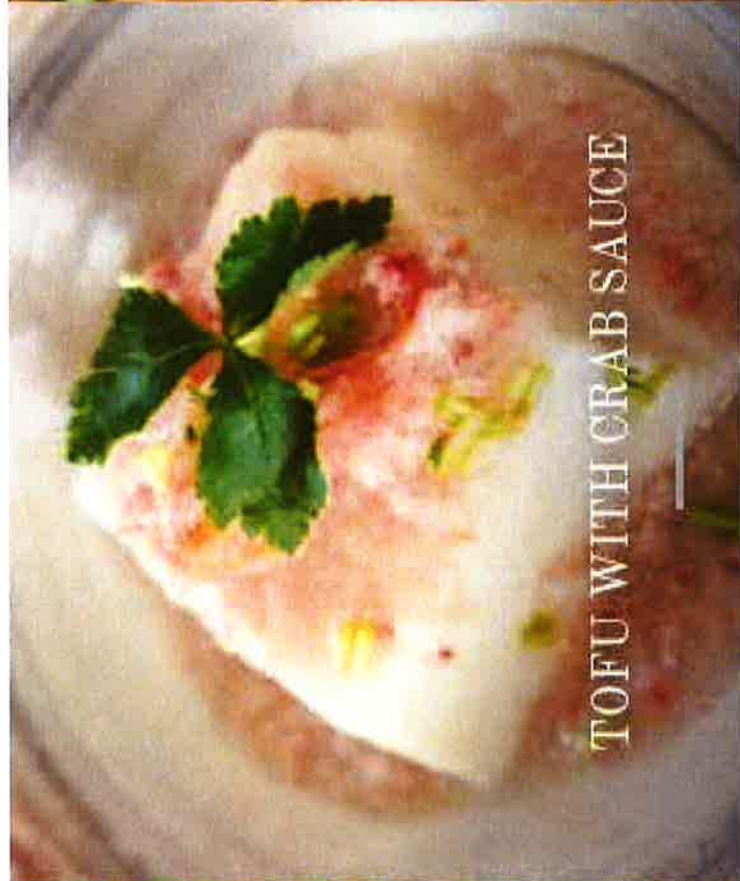
CUISINE

Mediterranean

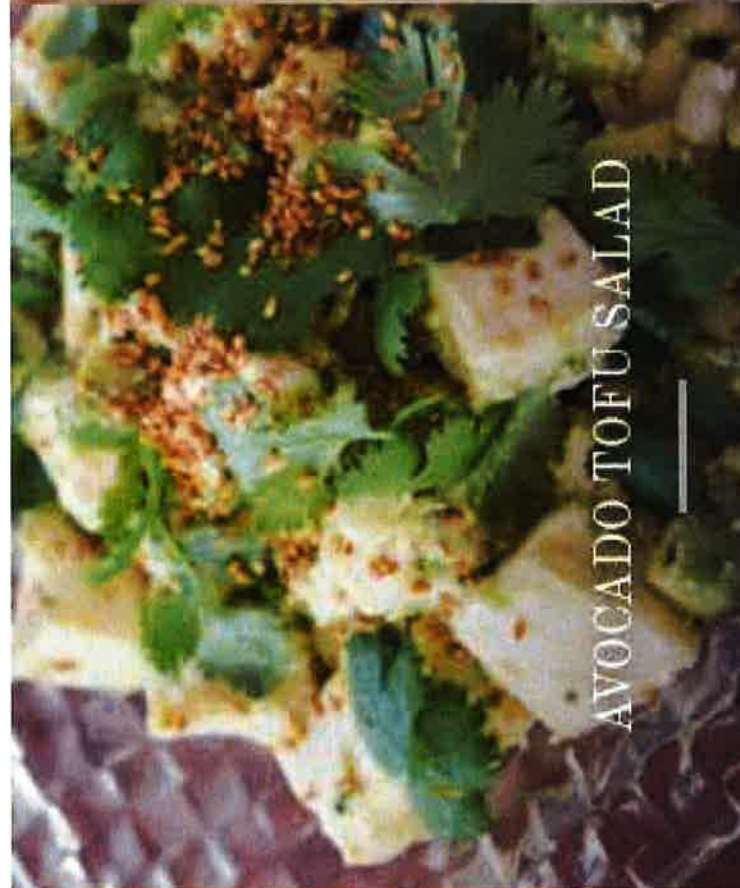




MA



TOFU WITH CRAB SAUCE

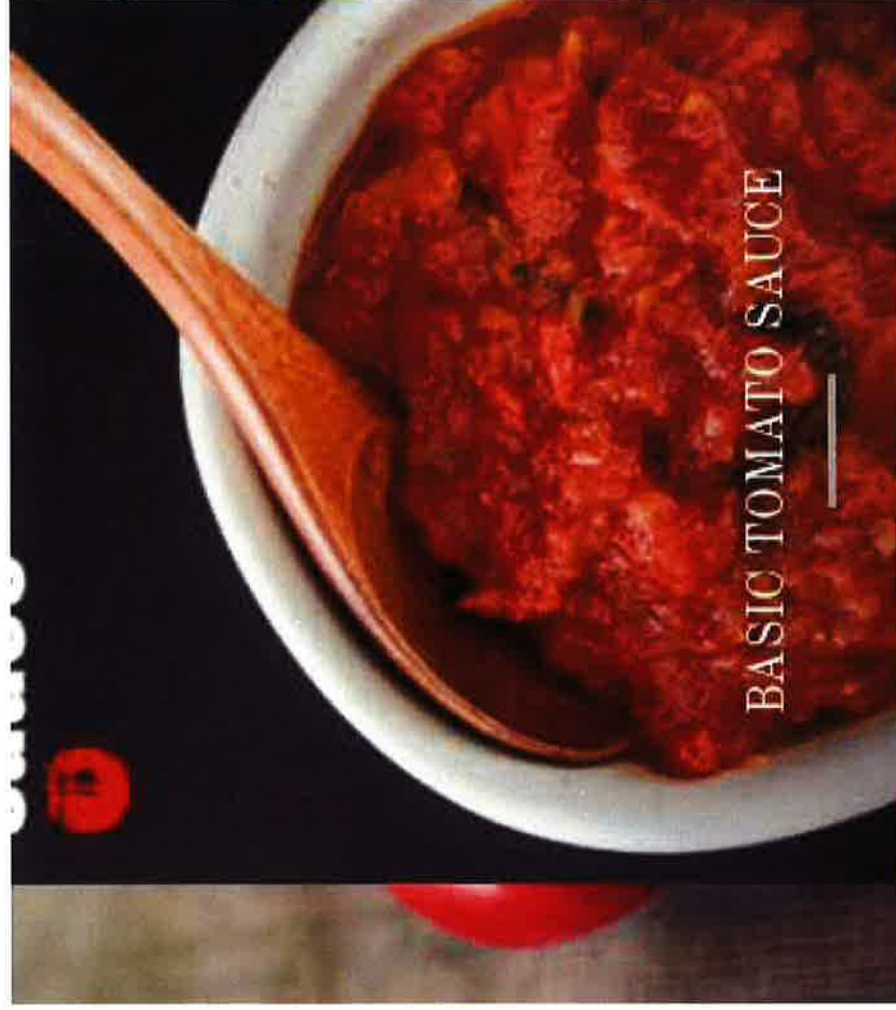


AVOCADO TOFU SALAD



DIET

Paleo



BASIC TOMATO SAUCE



Roasted
peppers

ROASTED RED PEPPER

20 min @



TO



KENCHINJIRU



TONJIRU



I'm Marc Matsumoto

chef, recipe developer & food photographer

HIRE ME



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RICH CHICKEN STOCK



BULALO (FILIPINO BEEF MARROW STEW)



CREAMY SALMON MISO SOUP (SAKE NO TO-NYU JIRU)

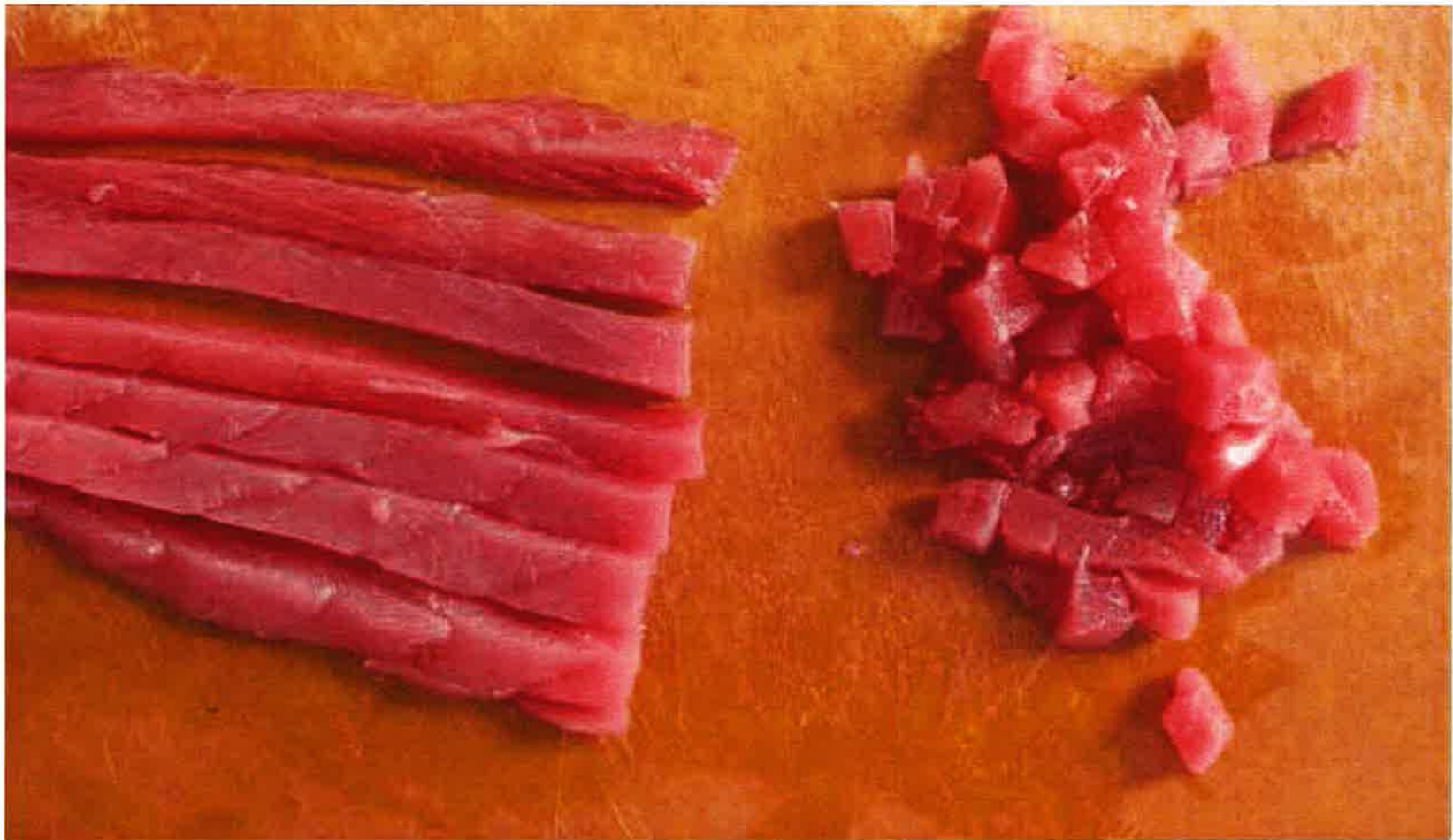


CREAMY SALMON MISO SOUP (SAKE NO TO-NYU JIRU)



ODEN





- ④ When your ready to serve, cut the avocado into cubes and sprinkle with the lemon juice and a little salt. Toss to distribute evenly.





- 5 To construct your tartare, oil a ring mold and place it in the center of a plate. Add a layer of tuna and gently pack it down.
- 6 Add a thin layer of avocado, gently packing, and then top by scooping the gelée on top like a sauce. Give the mold a few twists to make sure it's not sticking and then lift it straight up.



As for the fish, it doesn't have to be tuna, you could substitute red sea bream (tai), halibut (hirame), white trevally (shima-aji), or other lean fish that's been handled and prepared to be eaten raw. One thing that I want to make clear is that just because a fish is fresh, does not mean it's safe to eat raw. In many cases (like salmon) the fish naturally contains parasites that need to be killed by freezing it at -31 degrees F for a day (most home freezers won't go below -10 F). In other cases, if the fish is not properly handled (e.g. it's cut on a cutting board used for non-sashimi-grade seafood) it can be